Christmas tree dessert with Bavarian cream

Surprise your family and friends during Christmas dinner with this Christmas dessert. You make this Christmas tree dessert yourself with Silikomart's silicone mould and pistachio Bavarian cream. Finish the dessert with green mirror glaze. You start with this recipe one day in advance.

Boodschappenlijstje

FunCakes Icing Sugar 900g

F10545
€4.39

FunCakes Sugar Paste Bright White 250g

F20100
€2.28

FunCakes Food Colour Gel Bright Green 30g

F44155
€2.84

FunCakes Flavour Paste Pistachio 80g

F56190
€8.79

FMM Cutter Star

CUTST4
€6.89

Other materials for Christmas tree dessert:

- 50 ml water
- 250 ml whipping cream
- 203 baked cupcakes or a loaf cake
- Optionally some grated coconut

One day in advance. Roll out some white fondant and cut out small stars (use the smallest cutter). Paint them gold and let them dry. Cut the cupcakes or cake in slices of 1 cm thick. Cut out 6 circles of 4 cm.

Beat 250 ml whipping cream. Mix 50 gram Bavarian cream mix with 50 ml water and 10 gram pistache flavouring paste. Add this directly to the whipped cream. Pour the mixture in the silicone mould (not completely full) and press a slice of cake in it. Put this in the freezer overnight.

On the day itself. Take the frozen dessert out of the mould and place them on a cake grid. Colour the mirror glaze green with the colouring gel. Pour this immediately over the frozen dessert. Carefully remove them from the grid with a fork and place them on a serving dish. Let them thaw in the fridge. Place a star on top right before serving. You can garnish the dessert with some grated coconut to create a snow effect.